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#### **Important Dates:**

- i April 15–SFSP/ SSO renewals due in CNPweb
- i May 15–NSLP Renewals due in CNPweb
- i May-NFSMI Financial Management Training
- IJune 18-21—SNAU Summer Conference

# **CNP Spring Review**

## **CNPWeb Updates and Agreement Renewals**

Coming soon—instructions will be emailed out to National School Lunch Program (NSLP) sponsors to update sponsor and site information for the 2014 school year. Attestation statements and offline forms are being updated for the new year and will be located under the "Packet" tab on CNPweb.

NSLP and Seamless Summer Option (SSO) renewals will be completed by the sponsor's assigned specialist. Seamless Summer sponsors will need to update program information for the months of May and June in SY 2013, and July and August in SY 2014.

The Summer Food Service Program (SFSP) renewals are completed under the Summer (blue) puzzle piece on CNPweb. Ellen Timmins and Dana Adams will be the point contacts for the SFSP renewals.

#### Spring Business Meeting

South 17 April 2013 Cedar City North 18 April 2013 West Jordan North 25 April 2013 Sandy

Click **HERE** to register online!



#### **Paid Lunch Equity**

The PLE Tool was created to help SFAs calculate their paid lunch price increase requirement and non-Federal source contributions to meet the requirements in Section 205 of the Healthy, Hunger-Free Kids Act of 2010. If the pricing requirements calculated by the tool are not met or are exceeded, the tool will calculate any amounts carried over into the next year. Most of the data required by the form will be entered by our office, and the weighted average price requirement will be adjusted to reflect the contribution by liquor tax funds. We'll send notifications to each SFA if prices need to be raised. If you're required to increase your weighted average price, you may do so by increasing the amount charged to students, contributing a non-federal source, or a combination of the two. You'll be hearing from us soon!

#### **Comment on Rule for Snacks Sold in Schools**

The proposed rule for "Nutrition Standards for All Foods Sold in School, as Required by the Healthy, Hunger-Free Kids Act of 2010" has been released and published in the federal register. You can find the link to the proposed rule, as well as make a comment, by going to <a href="http://www.regulations.gov/#!docketDetail;D=FNS-2011-0019">http://www.regulations.gov/#!docketDetail;D=FNS-2011-0019</a>

Attached to this newsletter is a brief summary of the proposed rule. We recommend making this summary available to all the stakeholders in your community. Encourage students, parents, principals, and administrators to educate themselves about this new proposed rule and to make their comments now, before this proposed rule goes into effect. All comments are due by Apr 9, 2013, at 11:59 p.m. ET.

Involving your stakeholders right now, at the beginning stages of the process, will make the transition easier when the proposed rule becomes final. Now is your chance to get the message out, letting everyone know what changes are on the horizon. Use this time as an opportunity to shape the message you want to send out before people read about it in the news.



#### State Contract for Vended Meals Rebid

As a result of the new meal pattern regulations, the State Office is required to rebid the contract for vended meals between the State Office and Vie Gourmet (see NSLP 17-12). The rebid should be completed by the beginning of May 2013. The State Office will award the bid to as many vendors as qualify. It is our hope that this new bid will increase the vending options available to our SFAs.

Once the bid is awarded, SFAs currently contracted with Vie Gourmet will be required to sign a new agreement with one of the vendors awarded the bid. This agreement will be more detailed than those used in the past, and will give SFAs and vendors an opportunity to specify more detailed terms of their agreements.

Between the new state contract and the new agreements between SFAs and vendors, we hope to empower SFAs and vendors to manage their agreements with little or no

involvement at the state level. Our office will notify SFAs when the new contract has been awarded and will detail the steps to be taken at that point.

#### **Certification Last Call**

Don't forget to submit your paperwork for certification before the year is up! SFAs need to certify by the end of the 2012-2013 school year in order to receive to the additional six-cent reimbursement for lunches.

Keep in mind that the state agency has 60 days to look through an SFA's submission, and to contact the SFA if there are questions about the menu. Please be mindful of your school breaks and the end of the school year when submitting your menus, in case we need to contact you!

SFAs must submit the menu and documentation for a week from the *month previous*, the *month of*, or the *month following* the month the submission is turned in. SFAs that fail to certify in SY 12-13 will be prioritized for an administrative review in SY 13-14. Please contact your specialist if you have questions.

### USDA Foods The addition of .0450 cents per meal, to cover the shortfall due to the 12% provision, has provided for an "effective rate" of .2725 per meal for USDA foods. This increased our entitlement by \$2.4 million for SY 13-14. Many opted to increase their allotment for DoD. This equated to an additional \$600,000 to-

#### Summer!

Summer is just around the corner, and you know what that means—NO MORE SNOW!

Our office will soon be sending out the notification to update your sponsor and site applications in CNPweb. The notification will also contain instruction for completing the required annual training available online.

The number one question has been, "What are my meal options?" Seamless Summer Option (SSO) sponsors only have one option: to implement the new meal pattern. We're awaiting information from the regional office on how the age/grade group requirements should be met.

Regular (SFSP) summer sponsors have two choices: implement the new meal pattern as above, or follow the Child and Adult Care Feeding Program (CACFP) traditional food-based meal pattern.

Contact Dana at 801-538-7683 or Ellen at 801-538-7692.

**Resources:** Check out these sites, ideas, and training aides as you "spring" forward with your school(s)!

- The National Food Service Management Institute (NFSMI) has a wealth of training aids, online resources, ideas, programs, and hands-on workbooks on their website at <u>www.NFSMI.org</u>. In addition, e-mail the State Office your needs, wants, ideas for training and we can request NFSMI trainers come to us.
- 2. "Smarter Lunchrooms" is an initiative to apply behavioral economics to Child Nutrition Programs. As part of this initiative, a center was established at Cornell University with a five-year USDA Award. Visit <a href="https://www.smarterlunchrooms.org">www.smarterlunchrooms.org</a> for best practices and step-by-step instruction for applying Smarter Lunchrooms.
- 3. "<u>Just the Facts</u>": 10 tip-sheets created for schools to use to incorporate DGA recommendations.
- 4. <u>School Gardens and Garden Curriculum</u> and Team Nutrition's "My Plate" Curriculum

